



Brookes

RESTAURANT

Welcome to the Brookes Restaurant at The Elms.
A Queen Anne manor house built in 1710,
nestled in the stunning Worcestershire countryside.

Spring is sprung bringing wonderful fresh seasonal ingredients to our
chefs.

Our asparagus comes from the Wye valley, our strawberries from
Cheddar in Somerset - traditionally the first of the mainland
strawberries and the fabulous lamb from the Marches, between
Hereford & Wales, today we have stunning wild garlic from our own
grounds, you will find the Rhubarb used in one of this evenings
puddings growing in the vegetable garden close to the spa.



Starters

Cod cheeks, fish broth

Many ways with beetroot, Blue Monday, granola

Green & white Wye Valley asparagus, tartiflette, onions (£3 supplement)

Cured & torched mackerel, apple, cucumber, avocado (£3 supplement)

Ham, fig, bergamot, citrus spiced crumb

Heirloom tomato, goats curd, basil, almond



Mains

Salt baked roots, tahini, herbs & sheep's milk cheese

Marches Lamb, peas, edamame, jersey royals (£7 supplement)

Merryfield Duck, pak choi, sweet potato, orange

Sea trout, spiced lentils, brown shrimp, brown butter

Ways with Blythburgh pork, apples, pear, shallot & cabbage (£5 supplement)

Halibut, elms chowder (£6 supplement)



Pudding

Strawberry & lemon parfait, strawberries, hazelnut crumb

Morello cherry crème brûlée & honeycomb

Dark chocolate fondant, Pistachio (please allow 9 minutes to bake)

Selection of fresh fruit sorbets and ice cream

Please ask the team for flavours

British cheeses, biscuits, walnut bread, chutney

To complement any of our desserts, add a glass of our dessert wine.
Please ask to see the wine list for further selection

**This menu is
£45.00 / person**

We use nuts and flour in our kitchen. Please advise us if you have any food related allergies or any special dietary needs. We will be delighted to show you the breakdown of our products.

A discretionary service charge of 10% will be added to your bill. For those guests on a 2 course dinner package there is a £35 allocation per adult, for guests on a 3 course dinner package there is a £45 allocation per adult, supplements of the difference apply if your allocation limit is exceeded.



Digestifs

Please ask to see our Liqueur Trolley

Speciality Coffee, Leaf & Fruit Teas

Tea Selection

English Breakfast	3.75
Green / Chun Mee	3.75
Earl Grey	3.75
Assam	3.75
Darjeeling	3.75
Psang Souchang	3.75
Decaffeinated Leaf	3.75

Herbal & Fruit Infusions

Camomile	3.75
Berry Sextet	3.75
Apple & Ginger	3.75
Peppermint	3.75

Coffee Selection

Cafetiere Filter	3.75
Americano	3.75
Cappuccino	3.75
Latte	3.75
Espresso Single / Double	3.50 / 4.50
Macchiato	3.85

Any coffee or tea served with homemade petit fours 5.00